



Use Talavera Collection™ Pie Dish Set

# Raspberry Tiramisu

A signature recipe from Mercedes Dewey



## Ingredients for 9" Pie Dish

- 10 lady fingers (depending on size)
- 10 oz. frozen raspberries
- $\frac{3}{4}$  cup granulated sugar
- $\frac{1}{4}$  cup raspberry liqueur
- 16 oz. mascarpone cheese
- $1\frac{1}{2}$  cups whipping cream
- $1\frac{1}{2}$  cups powdered sugar
- 1 pint fresh raspberries

## Ingredients for 7" Pie Dish

- 5 lady fingers (depending on size)
- 5 oz. frozen raspberries
- $\frac{1}{3}$  cup granulated sugar
- $\frac{1}{8}$  cup raspberry liqueur
- 8 oz. mascarpone cheese
- $\frac{3}{4}$  cup whipping cream
- $\frac{3}{4}$  cups powdered sugar
- $\frac{1}{2}$  pint fresh raspberries

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## Preparation:

1. Begin by making the raspberry syrup. Cook the frozen raspberries and granulated sugar for 10 minutes over low heat, strain, add liqueur and refrigerate.
2. Prepare the filling by beating the mascarpone cheese until light. Then beat the whipping cream and powdered sugar together until soft peaks form. Combine the cheese and cream but save some cream for decoration.
3. Arrange lady fingers in the bottom of the pie dish and pour raspberry syrup on top. Let rest until syrup is absorbed.
4. Spread mascarpone mixture over lady fingers and decorate the top with the fresh raspberries and remaining cream. Enjoy!